

Culinary Arts II

Syllabus

2018-2019

Required Materials



Chrome Book
Uniform



Pen & Paper



Class Expectations

Be **KIND**, stay **ENGAGED**, & work **HARD**

- Clock in & out each day
- Dress in uniform
- Wait for job duty sheet
- Act professional at all times

Technology



Join Google Classroom:

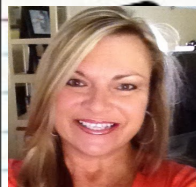
1st Block - **5ir3h45**

3rd Block - **9io7uj**

4th Block - **djdvcm**



Required Forms



Contact Info

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REMIND 101- Text To 81010 Message **@a7gec2**

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Class Overview

Class fee \$30.00 per semester (required)

Hospitality and Tourism is a one-credit course. This course is the prerequisite for all pathways included in the Hospitality and Tourism cluster. Major topics include: introduction to hospitality and tourism, recreation, travel and tourism, lodging, restaurants and food and beverage services, safety and sanitation, customer relations, and quality services.



Grades



Your grades are broken up into 3 categories:

- Projects 30%
- Daily Participation/Activities 20%
- Culinary Labs 50%

